

Saithe loin - steamed

by Mowi

Generous, flaky saithe loins, cut from the best piece of the fish. Caught sustainably by MSC certified fisheries in the north-east Atlantic Ocean. Saithe belongs to the cod family and has a firm texture and mild flavour. The natural saithe loins are steamed in our specially designed oven. This cooking technique preserves the delicate flavour and texture of the fish and results in minimal moisture loss. Immediately after steaming, the products are frozen and packed. The steamed saithe loins are one of the products in our range of “Assembly-Ready” frozen fish products, specifically designed for regeneration. They are also suitable for various industrial applications, such as ready-made meals, which still need to be prepared before consumption.



Koolvishaasje - gestoomd 

Dos de lieu noir - cuit à la vapeur 

Seelachsrückenfilet - gedämpft 



Product Information

Scientific name:	<i>Pollachius virens</i>
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)
Sustainability:	MSC certified
Composition:	Natural saithe loins, steamed
Range:	Natural
Product weight:	100-110g
Shelf life:	Frozen -18°C: 18 months

Preparation - from frozen

